

FACTORY BURNED.

The Village of Newport Lost
a \$10,000 Industry Monday
Evening.

WAS PARTIALLY INSURED

Orleans Hobbin Mill Destroyed—Was
Beyond Fire Protection—Pump at
Another Mill Started to Pro-
tect the Surrounding Pro-
perty.

Newport, Oct. 9.—The Orleans hobbin
factory was destroyed by fire to-night.
The blaze started near the dry kiln about
7:30 p. m., and owing to the elevation,
it was impossible to obtain water until
the pump was started at Prouty and
Miller's mill when the fire had made
such a headway that all efforts were di-
verted to saving the houses and surround-
ing buildings. The business was man-
aged by L. P. Auburn and employed 25
hands. The loss is estimated at \$10,000
and the property was insured for \$10,000.

DEER HUNTER FINED \$50.
Rutland, Oct. 9.—Dr. W. R. Blossom,
who was convicted last week in the Rut-
land county court of killing a deer out of
season, was fined \$50 and costs today
which he paid.

LIQUOR SELLERS FINED

E. W. Gilman Must Pay \$1,200 or Serve
Ten Years—Other Respondents
Plead Guilty.

Montpelier, Nov. 9.—Washington county
court reconvened this afternoon. Chief
Judge John W. Rowell of Randolph pre-
siding. The State docket was taken up
and several respondents who were in-
dicted by the grand jury at the present
term pleaded guilty.

Some of them who had an idea it was
an easy matter to sell intoxicating liquor
contrary to law under the present ter-
m law received a rude jolt. E. W.
Gilman of Marshfield, proprietor of a
general store there, pleaded guilty to
three offenses of selling and was fined
\$90 and costs for each offense or \$1,200
in all, with the alternative sentence of
about ten years in the House of Correc-
tion at Rutland.

Joseph Wood of Barre pleaded guilty
to one offense of selling and was fined
\$50 and costs, with the alternative sen-
tence.

Mrs. Mary Sargent of East Montpelier,
who was indicted for selling, pleaded guilty
to two offenses and was fined \$30 for
each offense and costs, with the alterna-
tive sentence. This makes a total of \$220
in fines imposed today for selling. All the
respondents will probably settle.

Odus Gilbert of Barre pleaded guilty to
a breach of the peace for over 100 years,
and was fined \$50 and costs and costs
of prosecution with the alternative sen-
tence. J. W. Gordon, his counsel, pleaded in
extenuation for him that when the breach
of peace was committed the respondent
was so drunk he did not know what he
was doing. In passing sentence Judge
Rowell said this admission aggravated
rather than palliated the offense.

Martha Whalen of Warren was indicted
for larceny. He pleaded guilty to steal-
ing a quantity of silver. His case is being
investigated and he will probably be
placed in the hands of the probation officer.
Whalen is only 15 years old and has
never before been accused of any crime.

The case of State vs. Frank Cross of
Montpelier for the larceny of \$25 in money
May 16 last, from Henry Cashen of
Montpelier is now on trial.

HOME MISSIONARY SOCIETY

County Meeting Held in Congregational
Church in Middlebury.

Middlebury, Oct. 9.—The Congregational
Home Missionary society held a county
meeting in the Congregational Church of
this village this afternoon. Mrs. Eugene
Twitchell, president of the Middlebury so-
ciety, presided and made a few well
timed remarks in opening the meeting.
After the singing introduced Mrs.
Fairbanks of St. Johnsbury, who made
the opening address. She mentioned the
encouragement that had attended the ef-
forts of the various societies throughout
the State for the past year, portrayed the

**MRS. WINSLOW'S
SOOTHING SYRUP**
has been used by millions of mothers for their
children while teething for over 100 years.
It soothes the child, cures the gums, relieves
all pain, cures wind colic, and is the best
remedy for diarrhoea.
TWENTY-FIVE CENTS A BOTTLE.

**ABENACQUE GASOLINE
ENGINES**
1 H. P.
2 H. P.
Catalogue free.

Hay Presses, Bindage Cutters and
Blowers, Threshers, Grinders.

PORTABLE POWER.

The highest type of Portable Gas-
oline Engine not a stationary engine
mounted on wheels, but a self con-
tained outfit that is composed of two
units, Engine and Trucks. In ten min-
utes made a complete stationary en-
gine by simply removing trucks.

The best for farm use and equal to
any stationary engine.

Reliable, easy to start, simple.

ABENACQUE MACHINE WORKS,
Westminster Station, Vt.

The Standard Rug Co.

Phone 17-4. THERRIEN BROS., Props.

290 No. Winoski Ave., Burlington, Vt.

SEND us your old worn out rug
and we will make you beauti-
ful rug of any size from 12 in. to
10 ft. wide and any length want-
ed by you.

weaving process.
RUGS

or phone us
and we will send
for price list to-
day.

The Great Five Weeks' FALL OPENING EVENT

The Red 46 Department Stores

Which began on Thursday brought out exceptional crowds of ready buyers thus early in the season and in spite of Indian summer weather conditions which made most other stores look like vacation prolonged. Nor were the crowds of folks who came from all parts of the surrounding country with large expectations the least disappointed with the very REMARKABLE under-price offerings that met their eyes at every turn in each department. Throngs of Burlington folks who came only to "look" and inquire, staid to buy outright or to select and lay aside with deposits to insure keeping, and well they might, for never since storekeeping began in Burlington has a store been jammed so completely full of exceedingly choice fashionable wearing apparel—all ready tailored for instant service, or fitted carefully on the spot without delay and without extra charge as is the popular Red 46 Department Store for this sensational Five Weeks' Trade Promoting, Price Cutting event which opened Thursday, Friday and Saturday and continues until Friday night, November 10th.

"SUCH COATS!" "Such Suits!" "and so reasonably priced!" These, with many others, were the frequent exclamations from ladies of keen discernment. The Underwear values for Men, Women and Children amazed even the hardest shoppers.

Men of practical appreciation were not slow in grasping an opportunity—seldom within reach at this season of year—to secure solid, serviceable

Fall and Winter Suits at \$3.98, \$4.50 and \$6.50,

And the Finest Dress Suits at \$8.00 to \$11.75.

While Stylish, New OVERCOATS of most substantial and fashionable fabrics selling at \$3.90 to \$12.00, impelled many men to make purchases who had not even thought of such a thing when entering.

Boys' Suits and Overcoats—Girls' Dresses and Coats.

These caught quick attention from practical parents to whom considerable money savings are of value at the opening of the school year.

The Popular Shoe Department was crowded with activity every minute of the three opening days—for hundreds of families have learned that this store sells Shoes and Rubbers more for advertise-ment than for profit and therefore sells better shoes at much lower prices than any exclusive shoe house in Burlington.

Sweaters for Men, Women and Children. Extra Trousers for Men and Boys.

Undermuslins for Women and Children. Caps and Hats for Men and Little Folks

Working Shirts and Hosiery.

EVERYTHING that the human family wears, excepting only Millinery, are all here in vast abun- dance and SO VASTLY UNDERPRICED FOR THESE FIVE WEEKS that the oldest citizen could not recall a parallel—though he scratched himself bald a thinkin'.

SPECIAL—For this week only—one hundred and nineteen Fur Neck Pieces in various sizes and styles worth from \$2.50 to \$9.80 will be set out for this week at 98c, \$1.45, \$2.25 and \$2.45. Come early if you expect to get choice of these.

VERY IMPORTANT ANNOUNCEMENT.

TO OUR OUT-OF-TOWN FRIENDS:

To give to the country buyer the same opportunity to take advantage of our Special offerings as the city resident has, we will pay fares to purchasers within a radius of 25 miles from Burlington who buy to the amount of \$10.00 or over. This places out-of-town folks at the same advantage as the city people. You can save your round-trip from home to Burlington and much more on the goods we have purchased expressly for this Fall's Business.

NOTE.—Be sure to cut out this coupon and bring it with you, as we cannot allow the amount of your fare, unless you present it.

Name, _____

Town, _____ State, _____

Amount of your Fare \$ _____

We will allow the amount of your fare to and from Burlington within a radius of twenty-five miles, on all purchases of \$10.00 and over till November 10th, 1905.

RED 46 BURLINGTON, VERMONT.

The American Clothing Co.'s Red 46 Department Stores

38, 40, 42, 44 and 46 Church Street, Burlington, Vt.

Importance of the work in which they are engaged.

Mrs. Van Patten of Burlington followed with an appeal to those present to continue in the good work with zeal and their successful efforts would be a reformation of many abuses that are creeping into our nation by the flood of foreign emigrants to our shores.

Miss Drew of Waterbury gave an excellent talk on the necessity of organization to meet the changed condition of American society.

Miss Tammison of Brattleboro, treasurer of the State society, made a strong appeal for funds to carry on the work, and gave instances where a few dollars given just in time of need had enabled some earnest workers to go forward in a successful prosecution of plans that had produced excellent results.

Other speakers made timely sugges- tions and a programme comprising sub- jects for study by the various societies was read. The most prominent features were the development of New England, the influx of foreigners and how to treat them, the moral effect of the Civil War, change of America from an agricultural to a manufacturing country, its commer- cial growth and the distribution of popu- lation from country to city, mining and farming, in the West, etc.

There were about 75 ladies present, all the towns in the county but five being represented. At the conclusion of the exercises a social hour was enjoyed dur- ing which lunch was served.

MARY ROGERS CASE

Attorney-General Fitts Goes to Wash- ington to Get an Early Hearing—

Woman Not in Delicate Con- dition.

Brattleboro, Oct. 9.—One of the mo- tions to come before the supreme court at Washington is that filed in the case of Mary M. Rogers under sentence of death for the murder of her husband. By the terms of the second reprieve granted by Governor Bell in this case Mrs. Rogers will be hanged December 8. The extension of time was permitted to give an oppor- tunity for the supreme court to pass upon the writ of habeas corpus for which Mrs. Rogers's attorney petitioned in the federal court of Vermont. A second mo- tion filed by Attorney-General Fitts asked for a speedy hearing on the habeas corpus question so the final decision may be had by December 8. Mr. Fitts left for Washington today to argue on the mo- tion. Mrs. Rogers seeks release by habeas corpus on the ground that during her trial her constitutional rights were violated.

The story has been revived by certain newspapers that Mrs. Rogers is about to become a mother but this can be denied on unquestioned authority.

UNITED STATES COURTS.

Workman Seeks Damages for Injuries Received in Paper Mill.

Rutland, Oct. 10.—The October term of the United States District and Circuit Courts opened at the Federal building this afternoon with Judge H. H. Wheeler presiding.

The first case to be taken up was that of Joseph Henry of North Walpole, N. H., vs. the International Paper company of Brattleboro. The plaintiff had the fingers of his left hand badly mutilated in a buzz planer while at work for the company in December, 1902, and is bring- ing suit to recover damages.

FARM BUILDINGS BURNED.

Northfield, Oct. 10.—The farm build- ings on the W. J. Fisk place, about three miles from the village toward the four corners, were totally destroyed by fire at mid- night last night. The buildings were un- occupied at the time of the fire. One family had moved out and another was to move in and had part of the goods in the house. Beside the farming tools, the house also burned. There was \$500 in- surance. The cause of the fire is unknown.

VERMONT TRADE REPORT.

Manufacturers Are Busy and Retail Tradesmen Say Business is Good.

Reports to Bradstreet's for the week from the plate belt show good demand for mill stock and fair sales among roofing state dealers. Manufacturers in nearly all lines have plenty of business, wholesale grocery houses report liberal orders with collections fair. Demand for harnesses and horse furnishings little quiet for the week. Retail trade is reported as buying liberally for spring delivery and anticipate good business, particularly in dry goods and furnishings. Farmers are receiving good prices for products and an increase in price of potatoes is noted by reason of short crop.

Burlington reports certain very encour- aging statements regarding conditions among manufacturing industries, whole- sale dealers comment favorably regarding sales. Outlook for fall trade in good and retail trade for the week has been excep- tionally good owing to pleasant weather that has prevailed.

The scale works at Rutland is to enlarge its plant, the machine manufacturers re- port an excess of business over corre- sponding period last year. Several new buildings are in process of erection.

The garment factory at St. Albans is running to its full capacity, other indus- tries report good business. Pleasant weather of past two weeks has stimulated retail trade.

During the past week Montpelier has celebrated its centennial as capital of the State, this tended to break into the busi- ness of the week but some lines profited

by it financially by reason of the people it attracted.

Granite trade at Barre continues to hold good both in quarry and cutting business. Labor is generally well employed. Retail merchants report good trade.

St. Johnsbury reports all lines of busi- ness well partitioned and but very few unemployed. Demand for lumber holds good and large shipments are being made.

At Brattleboro the former reports good crop in nearly all kinds of produce except potatoes which are only fair. Wholesale business report good trade.

The new wood working shop at Bellows Falls expects to commence business this week. Short crop of apples reported; po- tato crop shows damage done by wet weather earlier in the season. Fair tobacco crop, good quality reported.

Benning reports all manufacturing industries running full time. Conditions among farmers quite same as in other parts of the State. Retail trade shows an increase.

The plow factory at Castleton has just completed the work of building an addi- tion to its plant.

Several new buildings are being erected at Fair Haven. The buckboard industry is planning to increase its capacity. State manufacturers particularly in mill stock are very busy.

The condensed milk factory at Poultney reports liberal supply of orders.

MAGGAINNI ON TRIAL.

Claims He Had No Intention of Kill- ing Conductor Perkins.

Montpelier, Oct. 10.—Enrico Maggainni was tried in county court today on an indictment charging him with an assault with intent to kill Conductor William Perkins of the Barre & Montpelier elec- tric railroad by shooting him on the night of June 23 last, when the respondent was put off an electric car in charge of Conductor Perkins.

The respondent took the stand in his own behalf and his testimony was taken through an interpreter. He acknowledged the shooting but denied any intent to hit or injure any one. The case went to the jury about five o'clock this afternoon.

The jury in the case of State vs. Frank Cross of Montpelier, larceny, returned a verdict of not guilty this afternoon and the respondent was discharged.

Martin Whalen of Warren, the 17- year-old lad, who pleaded guilty yester- day to petit larceny, was brought in for sentence late this afternoon. Judge Rowell sentenced him to not less than two and one-half nor more than three months at hard labor in the House of Correction at Rutland, to pay costs of prosecution, and to stand committed until sentence is complied with. In view of some extenuating circumstances Whalen was placed in charge of the probation officer.

Good Cookery

DOMESTIC SCIENCE
IN THE HOUSEHOLD.

Beautiful soup, so rich and green,
Waiting in hot kitchen.
Who for such dainties would not stoop?
Soup of the evening, beautiful soup!
Soup of the evening, beautiful soup!
Beau-oo-tiful soo-op!
Beau-oo-tiful soo-op!
Soo-op of the evening.
Beautiful, beautiful soup!
—As sung by Mock Turtle in "Alice in Wonderland."

MENU, SUNDAY, OCTOBER 15.

BREAKFAST.

Grapes and Pears.

Cereal.

Codfish Balls.

Fried Tomatoes with Cream Gravy.

Johnny Cake.

Coffee.

DINNER.

Cream of Corn Soup.

Celery, Pickled Tomatoes.

Hungarian Goulash.

Cauliflower.

Lettuce and Green Pepper Salad.

Cheese Crackers.

Grape Pie.

Black Coffee.

SUPPER.

Potato Salad.

Hamperick.

Quince and Sweet Apple Preserve.

Form Cake.

Chocolate.

Even at this day of high meat prices, there are too many housekeepers who do not understand the art of making soup a part of every day's dinner. There are no items on the family bill of fare so expensive as steaks and chops, and yet in many homes where the income does not warrant such outlay there are in constant use. While good soups help out mightily in reducing the butcher's bill for far less meat will be required after a timely prelude of soup, they furnish nourishment in one of the most easily as- similated forms. As for expense, soups served daily for a year to a large family need not exceed \$20 all told.

In a family of any size it is seldom necessary to buy meat expressly for soups excepting for consommés or other clear soups which are not family every- day soups. For a rich beef soup or mutton broth, a ten or fifteen-cent shank soup bone cut in pieces or split, or the same money's worth of neck of mutton, when combined with soup greens, vege- tables and barley make nourishing soup that will give two or three meals. There are no hard and fast lines regarding what shall go into the stock pot. In buying soups, soups or shanks from the butcher have all the trimmings in. In boiling any meat, fowl or fish save the liquid in which they were cooked, as well as the water in which cauliflower, peas, cabbage, rice or macaroni are boiled. While the thrifty French house- wife seasons these and serves them for soup with merely an accompaniment of bread, the American appetite would find this the personification of leanness. The German housewife improves upon this, and of her the American might well take lessons. She, for instance, has cooked carrots and cabbage for dinner. When they are done and the water turned off she makes ready her soup. Into her frying pan goes a generous tablespoonful of butter. As soon as melted she stirs in a tablespoonful and a half of flour and when blended she adds the water which has retained the flavor of the vegetables cooked in it. The soup is then cooked two or three minutes until smooth and thickened. Now she adds a few bits of the vegetable cut in eighth stages or a little chopped parsley or fine cut mushrooms. Thus out of almost nothing she has an attractive looking and appetizing soup, which has taken hardly ten minutes in its preparation and cost almost nothing.

CREAM SOUPS.

Cream soups are also inexpensive and quickly made. Their daintiness makes them suited to even a course luncheon, where they are served with soufflé balls or croutons of toasted bread.

All the cream soups are made in the same general way, and a few recipes will serve as pegs on which others may be hung.

CREAM OF CORN SOUP.

Cut from the ear enough corn to make a pint, or use its equivalent in canned corn. For the fresh corn, use a sharp knife, scoring the rows of kernels, and then pressing out the pulp from the kernels with the back of the knife, leaving the hulls on the cob. Add to the corn a pint of plain white stock or simply cold water, let it come to a boil, and cook in ten minutes. Meantime add a sliced onion to a quart of milk in the double boiler, and heat to the boiling point. In a third saucepan, if you have room on the stove, put the milk, a cup of butter and let the milk simmer, adding any flavor remaining. When the milk reaches the boiling point, and it to the cooked corn and thicken with a tablespoonful of flour blended with a tablespoonful of butter, and cooked to a creamy consistency, with a little of the hot soup. Stir it in, together with the hot liquid, in which the corn were steamed; cook for ten minutes, then strain through a pure sieve, pressing through as much of the corn and onion as will go. Add a tablespoonful of cream or butter and a cupful of half-inch cubes of browned croutons or soufflé balls, and serve as hot as possible.

SOUFFLE BALLS.

To make the soufflé balls, boil together a half cup of milk and a tablespoonful of butter. The moment it reaches the boiling point add a rather scant half cup of well sifted flour and stir well until the paste can be pressed with the finger without it sticking. Take from the fire and cool about ten minutes, then add two eggs, beating them in one after the other. Dust the moulding board with flour, as lightly as possible, lay the paste upon it and roll out until a little thicker than vermicelli. Cut into balls the size of large marrowfat peas, and fry in boiling hot fat. They will swell up into tender hollow soufflés, that are delightful to use in any of the cream soups. They should be a delicate brown.

CREAM OF CELERY SOUP.

This can be made from the outer tough stalks of the celery head that are not suitable to eat on the table. Do not use the green stalks, but those that have been at least partially bleached. Wash and scrape, and if you have the equivalent of two heads cut in inch

CLEVELAND'S Baking Powder

Always GOOD LUCK with

It does the work just right EVERY TIME.

CLEVELAND BAKING POWDER CO., New York.

pieces, using a few of the leaves, and cook slowly for three-quarters of an hour in a quart of water or water and white stock. When tender press through a pure sieve. Add a quart of hot milk, and when it comes to the boiling point thicken with two tablespoonfuls of flour blended with the same amount of butter and cooked with a little of the boiling soup. Stir the soup constantly until smooth and thickened, add a table- spoonful of minced parsley and a half cup cream, and serve with soufflé balls.

CREAM OF TOMATO SOUP.

Put on to boil in a porcelain-lined kettle one quart of tomatoes, or the equivalent, in sliced fresh ones. Add a tablespoonful of salt, a bay leaf, and white pepper to season. Cook until soft and strain. Put into a small saucepan a tablespoonful of butter, and when hot add a tablespoonful of minced onion and a tablespoonful of cornstarch. Stir until mixed, then add a little of the hot tomato juice and cook until smooth and thickened. Now add this to the kettle of tomato, stir in well, cook ten minutes, then add a quart of milk that has been heated to the boiling point. If the tomato is very acid, stir in a tablespoonful of soda before adding the milk; season with more salt to taste, if necessary, and serve at once with croutons.

CREAM OF CABBAGE SOUP.

Chop the cabbage quite fine and cook in boiling salted water until tender. Just before serving pour off most of the water, add milk, pepper, butter and more salt if necessary, and thicken with a table- spoonful of four stirred smooth in a lit- tle milk. This is a staple article of diet among the Adirondack guides where they cannot always get fresh meat or other vegetables. It is both delicate and nour- ishing.

POTATO SOUP.

Wash, peel and cut four medium sized potatoes into small pieces, cover with cold water, salted, and cook until done. Have ready a pint of milk scalded in a double boiler, together with a table- spoonful of minced onion and a little celery seed to flavor. Take the potatoes from the fire, turn off the water and mash. Thicken the milk with a table- spoonful of melted butter, with a table- spoonful of flour, then add to the potato and milk well. Add a tablespoonful of fine minced parsley and serve with cracker or croutons.

MOCK TURTLE SOUP.

Take one calf's head, scrape and clean, then boil in water to cover until the meat is tender. Take out the head and cut the pieces of meat from the bone, laying aside the best pieces to use later. Return the bones and rougher pieces to the pot, together with three quarts of veal broth. Add two onions sliced, a bunch of soup greens, together with a turtle soup bag. This is a combination of melted butter, with a table- spoonful of flour, then add to the potato and milk well. Add a tablespoonful of fine minced parsley and serve with cracker or croutons.

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